

Cheese Sambusak

Ingredients

For Cheese Filling:

- 3 pounds feta cheese
- 1 egg
- 1 Tbsp flour

2 batches of Basic Dough Recipe (allow time for rising)

Egg whites for brushing tops
Sesame seeds

Directions:

Prepare basic dough recipe, allowing time for dough to rise.

Mix together feta, egg, and one tablespoon of flour.

Heat oven to 375 degrees Fahrenheit.

Portion dough into walnut sized balls.

Roll out dough balls into circles.

Place 1 ½ to 2 teaspoons of cheese mixture on half of the dough circle.

Fold dough circle in half (creating a half moon shape), and pinch edges closed.

Arrange on parchment lined baking sheet.

Brush with egg white.

Prick dough with fork to allow steam to escape.

Sprinkle with sesame seeds.

Bake for 20 minutes or until golden.

Basic Dough Recipe

for Sambusak varieties

Ingredients

6 cups flour

1 teaspoon salt

6 oz. oil

1 package of yeast

1 $\frac{3}{4}$ cup warm water

Pinch of sugar

1 Tablespoon oil

Directions

Using instructions on yeast package, mix $\frac{1}{2}$ cup of warm water, pinch of sugar, and yeast together.

Mix flour and salt. Add flour mixture to yeast mixture. Add oil. Add remaining water as needed.

Oil hands and knead dough until soft. If dough is too sticky, add flour.

Let dough rise for one hour.